



# KAIDO

Sushi Bistro



## STARTER

### **Miso Soup** [4]

tofu, wakame, shimeji mushroom, and green onion

### **Kenchin Jiru Soup** [6]

taro, radish, carrot, shitake mushroom, shimeji mushroom, and green onion

### **Edamame** [6]

yuzu ponzu

### **Mango Asparagus** [6]

with kuro goma sauce

### **Green Arrow** [8]

lettuce, baby spring mix, cucumber, grape tomato, sweet pepper, and peanut butter ginger dressing

### **Kaiso Salad** [11]

mix of seaweeds, ikura, and seaweed vinegar dressing

### **\*Tofu Hiyayako** [8]

silky tofu, mentaiko, katsuobushi, scallion, ponzu, and scallion oil

## NIGIRI & SASHIMI

### **\*Hirame** [4]

### **\*Kinmedai** [5]

### **\*Hamachi** [4]

### **\*Sake** [4]

### **\*Akami** [5]

### **\*Otoro** [10]

### **\*Saba** [5]

### **\*Aka ebi** [6]

### **\*Uni** [10]

### **\*Anago** [5]

### **\*Tamago** [5]

### **\*Madai** [5]

### **\*Kanpachi** [4]

### **\*Aji** [5]

### **\*Zuke Sake** [4]

### **\*Chutoro** [7]

### **\*Hotate** [6]

### **\*Ikura** [6]

### **\*Tobiko** [4]

### **\*Unagi** [5]

## APPETIZER

### **\*Hamachi carpaccio** [21]

yellowtail, mango, apple, red onion, basil ponzu, and truffle oil

### **\*Blossom** [18]

blue fin tuna, salmon, avo, mango, asparagus, honey miso sauce, and pink soy paper

### **\*Green in Heart** [18]

baby spring, asparagus, salmon, cilantro, mango, kuro goma sauce, and green soy paper

### **\*Scallop with Ikura** [23]

fresh scallops, ikura, jalapeño, mango, apple, micro green, and pineapple ponzu

### **\*Salmon mania** [21]

salmon, salmon tartare, ikura, scallions, fried garlic nuggets, and garlic ponzu

### **\*Martiny Q** [17]

blue fin tuna, salmon, yellowtail, avo, cucumber sheet, scallions, and ponzu

### **\*Hirame Crudo** [18]

flake, burnt scallion, scallion oil, and togarashi thread

### **\*The Red Line** [19]

bluefin lean tuna, smoked soy, red onion, shiso, and kombu oil

### **\*The Dawn** [21]

minced fatty tuna, soy cured egg york, scallion, crispy chip, and orange & red tobiko

### **\*Madai Bud** [22]

miso butter, scallions, and black tobiko

### **\*Skypiea** [23]

bluefin lean tuna, Japanese mountain yam, black tobiko, jalapeño soy, sesame oil, and Gamtae seaweed

## OMAKASE

served with soup

### **\*Jack** [58]

14 pieces of SASHIMI

### **\*Queen** [63]

7 pieces of NIGIRI and CHEF'S SIGNATURE 3 COURSES

### **\*King** [78]

11 pieces of NIGIRI and CHEF'S SIGNATURE 3 COURSES

### **\*Kaidou** [93]

6 pieces of SASHIMI, 9 pieces of NIGIRI, and CHEF'S SIGNATURE 3 COURSES





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## PREMIUM MAKI

**\*Pink Flower** [15]  
blue fin tuna, salmon, asparagus, avocado, mayo, pink soy paper, orange tobiko, and honey miso sauce

**\*Tequila** [15]  
blue fin tuna, yellowtail, cilantro, jalapeños, avocado, mayo, green soy paper, Lime, and Chili oil

**\*Aloha** [19]  
blue fin tuna, salmon, avocado, mango, apple, and pineapple ponzu

**\*Hotate sake** [21]  
salmon, avocado, raw scallops, ikura, and Yuzu miso sauce

**\*Garlic salmon** [19]  
yellowtail, jalapeño, avocado, salmon, garlic ponzu, and fried garlic nuggets

**\*Mafia** [19]  
blue fin tuna, spicy tuna, cucumber, avocado, mayo, scallions, unagi sauce, and black rice

**\*Hamachi truffle** [21]  
chutoro, scallions, jalapeño, yellowtail, basil ponzu, truffle oil, and micro greens

**\*Cloud Nine** [19]  
blue fin tuna, salmon, crab mix, avocado, and lava sauce (jalapeño, cilantro)

**Mad shrimp** [19]  
tempura shrimp, red onion, avocado, spicy shrimp, sweet potato straw, and house mayo

**\*Golden Dragon** [19]  
crab mix, cucumber, scallion, fresh water eel, unagi sauce, and yellow tobiko

**\*Crabby crab** [19]  
soft shell crab, asparagus, avocado, crab mix, yellow tobiko, and house mayo

## MAKI

- \*Tekka** [8]
- \*Sake** [8]
- \*Negi hamachi** [8]
- \*Spicy tuna** [9]
- California** [8]
- Unagi Q** [9]
- \*Philly** [9]

## KAIDO SIGNATURE HANDROLL

**\*Uni Butter** [11]  
white fish marinated with uni butter, and scallions

**\*Miso Salmon** [10]  
miso marinated salmon, ikura, and lemon zest

**\*Smokey Akami** [10]  
soy marinated blufin lean tuna, creamy monkfish liver sauce, and onion

**\*Bold Yellowtail** [10]  
shitake mushroom, scallion, and truffle oil

**\*Sassy Crab** [10]  
nori mayo, and cucumber

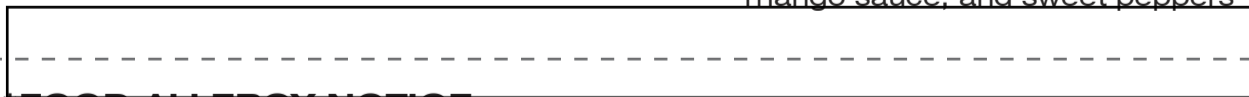
**\*Negi Toro** [12]  
minced fatty tuna and scallion

## PREMIUM VEGGIE MAKI

**Black Garden** [14]  
Avocado, jalapeño, mango, zuke shitake mushrooms, and kuro goma sauce

**Orchard** [13]  
asparagus, yellow pickled radish, avocado, micro greens, and garlic ponzu

**Chili Mango** [13]  
kampyo, avocado, jalapeño, mango, chili mango sauce, and sweet peppers



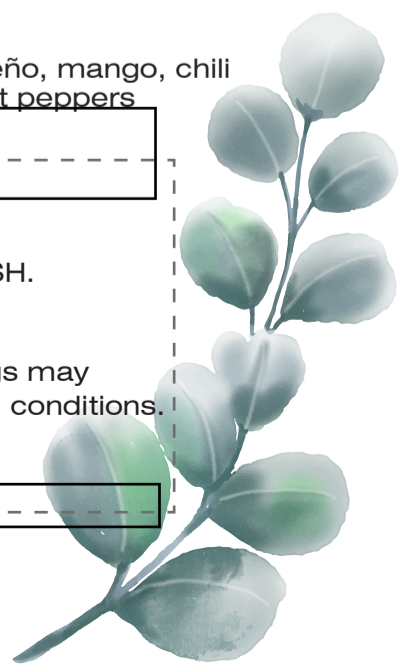
### \*FOOD ALLERGY NOTICE

Please be advise that food prepared here may contain these ingredients:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, and SHELLFISH.

### CONSUMER ADVISORY

Consuming raw fish or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food-borne illness, especially if you have certain medical conditions.

\* Please inform your server if you have allergies.





# KAI DO

SUSHI BISTRO



## WINE

### WHITE

**BABICH, SAUVIGNON BLANC**  
MARLBOROUGH, NEW ZEALAND  
*DRIED PINEAPPLE, HONEYSUCKLE, MANGO  
FLAVORS WITH A REFRESHING ACIDITY*

**CANNONBALL, CHARDONAY**  
SONOMA COUNTY, CALIFORNIA  
*RIPE APPLE, PEAR, LEMON CUSTARD, TOFFEE  
VANILLA, SILKY-SMOOTH PALATE*

**PACO & LOLA RÍAS BAIXAS, ALBARIÑO**  
RIAS BIAIXAS, SPAIN  
*VIVID AND REFRESHING, WITH LIME SORBET,  
CITRUS, CRUSHED STONE, AND NOTES OF  
PASSIONFRUIT AND PINEAPPLE*

**JOSEPH DROUHIN BOURGOGNE BLANC,**  
CHARDONNAY  
BURGUNDY, FRANCE  
*"FRUITY AND LIVELY" WHITE BURGUNDY WITH  
FRESH GRAPE AND GREEN ALMOND NOTES*

**ALPHONSE MELLOTT SANCERRE LA**  
MOUSSIÈRE  
LOIRE-SANCERRE, FRANCE  
*INTENSELY FRAGRANT WITH MEYER LEMON,  
FRESH APPLE, AND A HINT OF GOOSEBERRY.*

GLASS/ BOTTLE

11/ 42

10/ 40

15/ 60

/ 69

/ 84

### RED

**CLOUDLINE, PINOT NOIR**  
WILLAMETTE VALLEY, OREGON  
*MEDIUM BODY, BALANCED ACIDITY, AROMAS OF  
RED CHERRIES, CRANBERRY, VANILLA, AND DARK  
FRUITS*

**HEDGES C.M.S' CABERNET SAUVIGNON**  
COLUMBIA CALLEY, WASHINGTON  
*SMOOTH AND RICH WITH BLACKBERRY,  
CHOCOLATE, VANILLA, AND LEATHER, BALANCED,  
LONG FINISH*

**KEN WRIGHT CELLARS, PINOT NOIR**  
WILLAMETTE VALLEY, OREGON  
*VIBRANT RED BRAMBLE FRUITS WITH CEDAR,  
PASSIONFRUIT, ROSE PETAL, AND EARTHY HINTS*

**CASA SILVA S 38, CABERNET SAUVIGNON**  
COLCHAGUA, CHILE  
*POWERFUL ENTRY, SILKY TANNINS, BALANCED  
ACIDITY, AND AN ELEGANT FINISH*

GLASS/ BOTTLE

12/ 45

11/ 42

/ 69

/ 76

## NON ALCOHOL

SODA.....2

COKE  
DIET COKE  
SPRITE

SAN PELLEGRINO.....4

REGULAR  
TANGERINE  
BLACK RASPBERRY  
POMEGRANATE

HOT TEA.....4.5

OOLONG  
GREEN  
JASMIN  
CHAMOMILE



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## SAKE

<b>TOZAI LIVING JEWEL JUNMAI</b> <i>LIGHT, CRISP &amp; REFRESHING. CITRUS, WHITE PEPPER AND FRESH HERBAL NOTES</i>	GLASS/ BOTTLE <b>8/ 18</b> 300ML	<b>SEIKYO TAKEHARA JUNMAI</b> <i>BALANCED, MELLOW, MILD AND HINTS OF HONEY AND BROWN BUTTER</i>	GLASS/ BOTTLE <b>10/ 55</b>
<b>TOZAI SNOW MAIDEN NIGORI - CLOUDY</b> <i>BRIGHT AND FRESH WITH A LOVELY RICE AND FRUITY COMBINATION. CREAMY TEXTURE AND FULL BODY</i>	<b>8/ 45</b>	<b>DASAI 45 JUNMAI DAIGINJO</b> <i>REFRESHINGLY SMOOTH, FLORAL, A HINT OF SWEETNESS AND A FAINT TASTE OF ANISE</i>	<b>13/ 75</b>
<b>DENSHIN YUKI JUNMAI GINJO</b> <i>CLEAN, LIGHTLY FLORAL, MELLOW AND A HINTS OF APPLE AND STEAMED RICE</i>	<b>9/ 50</b>	<b>FUKUCHO MOON ON THE WATER JUNMAI GINJO</b> <i>FRUITY, SOFT, VIBRANT AROMAS OF LIME, FENNEL AND MINERALS</i>	<b>13/ 30</b> 300ML
<b>YURI MASAMUNE HONJOZO</b> <i>DRY, RUSTIC. FIRM STRUCTURE. NOTES OF CHESTNUTS</i>	<b>9/ 50</b>	<b>KONTEKI TEARS OF DAWN DAIGINJO</b> <i>SOFT, FULL-BODIED PALATE. BANANA, ASIAN PEAR AND TRUFFLE</i>	<b>13/ 75</b>
<b>TOZAI WELL OF WISDOM GINJO</b> <i>SOFT, SILKY AND FRUITY. WATERMELON, HONEYDEW AND WHITE PEPPER</i>	<b>11/ 58</b>	<b>HOT SAKE JUNMAI</b>	<b>12</b>

## BEER

<b>SAPPORO</b>	S/L <b>5 / 9</b>
<b>ASAHI</b>	<b>5 / 9</b>

## JAPANESE WHISKY

<b>AKASHI</b>	10Z / 20Z <b>6/ 12</b>
<b>AKASHI SINGLE MALT</b>	<b>14/ 28</b>
<b>ICHIRO'S MALT &amp; GRAIN LIMITED EDITION "BLUE LABEL"</b>	<b>21/ 42</b>